

BOW VALLEY RESOURCE

Including Arrowwood, Milo, Queenstown, Shouldice and Mossleigh

Volume 4, No. 46.

ARROWWOOD, ALTA., JULY 18, 1935

Subscription \$2.00, U.S. \$3.40

Marquis Athletic Club Sports Day Friday, July 26

At Lake McGregor, Dance in Milo I.O.O.F. Hall in the Evening

Following is a list of the sport events:

1. Boys' 100 yard dash.
2. Girls' 75 yard dash.
3. Boys' 220 yard dash.
4. Girls' 220 yard dash.
5. Boys' high jump.
6. Girls' high jump.
7. Boys' running broad jump.
8. Girls' running broad jump.
9. Boys' hop, step and jump.
10. Girls' hop, step and jump.
11. Girls' relay race.
12. Boys' relay race.
13. Girls' basketball throw.
14. Boys' half-mile race.
- Girls' softball and basketball.
- Boys' softball and basketball.

Elimination games will start at 10 a.m. sharp. All teams must be on hand if they wish to enter. No team arriving at dinner time or later will be allowed to enter.

Come early, please, so that all events can be staged. Jack Bushel, Sec.-Treas., Milo.

Brethren Church Notes

Rev. Paul Weaver of Pa. U.S.A., will begin revival meetings in our church Sunday morning. Service each evening next week at 8 p.m.

Precipitation

Precipitation this week, .21; total from April 15 this year, 5.78 as against 6.04 last year in the same period, according to Bearle Grain Records.

U.F.W.A. Conference Held at Enchant

On July 10th a very interesting U.F.W.A. Conference was held in Enchant where Mrs. R. R. McBride acted as chairman and Miss Ermina Sears of Enchant as secretary.

Guest speakers of the conference were Mrs. J. S. Malloy of Warner, Mrs. A. M. Peters of Lethbridge, Miss Nora Wainwright of Milo and Mr. M. H. Ward of Arrowwood. All addresses were greatly enjoyed and most interesting.

An educational program was discussed and the conference went on record as being in accord with the "Educational Progress Club of Calgary" and willing to assist in bringing their scheme's into effect.

A resolution regarding health service for the district was passed so that a copy could be sent to Hon. J. J. McLeellan, M.L.A., Hon. Geo. Hoadley, Minister of Health and Miss K. Brighty, Supt. of Nurses.

One Jr Local reported that during the past year they had greatly assisted in financing a clinic and had paid \$53 toward the new floor in their Hall and many other things.

The following tribute to Mr. Brownlee was read by one of the speakers from an article published in the "Inspector," printed in Quebec. It was endorsed by the conference and moved and carried that a copy be sent with this report for publication:

"To Canadians who had the sense to appraise the value of a man's services to his country, the Central Bank of Canada will forever stand as a fitting monument to Premier Brown-

Speakers at the Three-Day U.F.A. Rally

Tonight — (Thursday), Mr. Kennedy, member for the Peace River District. Mr. Kennedy worked with the Hon. H. H. Stevens on the Price Spread Investigation.

Other speakers during the rally will be: Hon. G. Hoadley, Mrs. R. Price, Mr. Geo. Coote, Mr. Harry Humble, Mr. E. J. Garland and Mr. O. L. McPherson.

The general public is welcome to attend any or all of these addresses.

J. E. Brownlee and O. L. McPherson Speak at Arrowwood

The Arrowwood Theatre was crowded to capacity Wednesday night last when Ex-Premier Brownlee and O. L. McPherson were the speakers. Both gave eloquent talks upholding the policy of the present U.F.A. government. Mr. M. Ward acted as chairman for the meeting carrying it through in an effective manner. At the conclusion of the addresses a number of questions were asked regarding various government actions. The visiting speakers discussed these freely with the audience assembled.

lee of Alberta. His Government undertook to investigate some of the powerful and influential interests and to prosecute some of the promoters of wildcat schemes. In return for which Public Enemy No. 1 employed that deadly weapon, the slanderous tongue by which they drove him out of office.

The Canadian Year Book, 1935-1936

The publication of the 1934-35 edition of the Canada Year Book is announced by the General Statistical Branch of the Dominion Bureau of Statistics. The Canada Year Book is the official statistical annual of the country and contains a complete up-to-date account of the natural resources of the Dominion and their development, the history of the country, its institutions, its demography, the different branches of production, trade, transportation, finance, education, etc.—briefly, a comprehensive study within the limits of a single volume of social and economic condition of the Dominion. This new edition is being thoroughly revised throughout and includes in all its chapters the latest information available up to the date of going to press.

The 1934-35 Canada Year Book extends to over 1,250 pages, dealing with every phase of the national life and more especially with those susceptible of statistical measurement. Attention may be specially directed to the statistical summary of the progress of Canada included in the introductory matter and giving a picture of the remarkable progress which the country has made since the first census of the Dominion was taken in 1871, 64 years ago.

Attention may be called to some of the special features of the present volume. There is included in Chapter I a brief description of Standard Time and Time Zones in Canada, which are of special interest to those who travel either in the flesh or by radio. There will be found in Chapter III a discussion of the Representation Act of 1933 and a special table showing the population as in 1931 of each of the new electoral districts which will return representatives to parliament at the approaching general election. Probably the most extended presentation of the results of the Census of 1931 that will appear in the Year Book will be found in Chapter IV, where Religions are cross-analysed by racial origin for the first time, and several new classifications are added to the section dealing with Birthplaces; the chapter closes with statistics of the arrears and population of the countries of the British Empire for the years 1911, 1921 and 1931 and of the countries of the world for 1931. The Mines and Minerals Chapter, together with the discussion of the new discoveries of economic geology in Chapter I, will be of interest to those who are concerned with the rapidly growing branch of our economic life. Again, attention may be directed to the improvement of the introduction to the External Trade Chapter as well as to the final statistics of the Census of Distribution and Services of 1930 to which has been added a more summary treatment of retail trade based upon a 65 to 70% sample of all retail trade covering the years 1931 to 1933. In the Labor and Wages Chapter may be noted the inclusion of tables showing both occupational and the industrial distribution of the gainfully occupied population of the Dominion as in 1931. In the Public Finance Chapter appears, for the first time, a comparative

(Continued on page 6)

Arrowwood Notes

Action! Friday July 19th! Arrowwood vs. Rockyford on the local diamond.

The C.G.I.T. camp commenced Wednesday for their annual session at the Bow River.

The misses Grace and Freda Board are holidaying with the Melneily girls.

Tommy Thompson of Retlaw is working as mechanic at Larsen Implements this week.

Mr. and Mrs. Fred Miller and family left for a holiday trip to Banff and other mountain resorts Wednesday.

Mr. and Mrs. Heaketh, Dorothy and Loretta Weins are expected home to-day from a trip to Banff.

Mr. and Mrs. K. H. Bishop and family left last week on a three weeks holiday at Banff and Edmonton.

Mrs. C. G. Taylor and daughter or Shirley are holidaying at the coast. Hazel is visiting with Mrs. J. R. Shearer of Black Diamond.

Notices have been posted calling for tenders for school van service during the coming year. The tenders close July 25.

Mrs. Clifgard, Miss Evelyn Clifgard and Miss Edith Andrews left Monday afternoon on a motor trip to Chicago and Toronto.

George Rottie, formerly of Shouldice, has arrived in Arrowwood to resume duties here with the Pioneer elevator. George recently returned from Scotland with his bride. Congratulations!

Mr. J. K. Wood of Vancouver is relieving manager at the Bank of Nova Scotia during Mr. Bishop's absence. Mr. Wood was formerly manager of the Queenstown branch.

Miss Dorothy Vancil, Nurse in training at the Deaconess Hospital, Wenatchee, Wash., arrived home Monday to spend her vacation.

Alberta Wheat Pool's Policies and Actions are governed, first, last and always by a desire to improve the lot of the wheat growers of this province

In Return the organization seeks support In the way of patronage of its elevators

U.F.A. Rally Arrowwood Bridge Opens Today

To all U.F.A., U.F.W.A., and Junior Locals in the McLeod constituency.

There will be a U.F.A. rally north of Arrowwood bridge on July 18, 19, and 20. Bring your tents and camping equipment. Cook car and water will be provided.

Juniors will take charge of the first program. Morning session devoted to Sports. Afternoon session address by Wilfred Hoppkins, President and our member O. L. McPherson. Evening session debate and public speaking contest. Topics for contest will be chosen from list sent out from central office. We hope that many Juniors will take part. Prizes of \$3 and \$2 will be given.

Bonfires and community singing every evening.

If you have no Junior Organization in your immediate district try to send some of your young people as delegates to this rally.

We urge you to attend all three days. Mrs. R. Price, Mr. George Coote and other prominent speakers will be with us. Do not miss this wonderful educational opportunity. Picnic and rest in one of the beauty spots along the Bow.

Last year's rally was a real success. Come and help this one to be even bigger and better.

Committee—Mrs. R. R. McBride, M. H. Ward, Arrowwood; Mrs. Steve Williams, Queenstown; V. J. Bertrand, Milo; L. Oldfield, Vulcan.

The Church of the Brethren Young People's Camp concluded Tuesday. A number of visitors were present from outside points, all reporting a good time.

For a Special Treat Serve

Palm Ice Cream

Available in Assorted Flavors in Bricks or Bulk at the

Arrowwood Bakery

BEER

IS GOOD FOR HEALTH!

For digestion • Malt For appetite • Hops
For energy • Sugar For vitality • Yeast

BEER

IS GOOD FOR AGRICULTURE

Thousands of tons of the finest Alberta barley (from which malt is made) and of Canadian hops are used in brewing Alberta Beer.

BEER

IS GOOD FOR REFRESHMENT

Thirst-quenching, heartening, invigorating
—beer promotes good fellowship

BEER is BEST

DISTRIBUTORS LIMITED

Agents for the Brewing Industry of Alberta

In bottles or on draught at your local hotel. For convenience order by the case direct from our warehouse

This Advertisement is Not Inserted by the Alberta Liquor Control Board, or by the Government of the Province of Alberta.

HOW TO MAKE ICED TEA

Infuse six heaping teaspoons of Salada, Black Tea, in a pint of fresh boiling water. After six minutes strain liquid into two quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool. After six minutes strain liquid into quart containers. While hot, add 1/4 cup of powdered sugar and the juice of 2 lemons. Stir well and allow to cool.

Protect Wild Life

This is an age of organization. Men and women, boys and girls, band themselves together in clubs, associations, unions, large or small, some single isolated groups, others as branches of a Provincial, Dominion, or international body. There are clubs to protect almost every conceivable thing, or object, in which mankind can possibly be interested. Their number is legion, and new organizations spring into existence almost every week. Many organizations have been in existence for a long time, have large memberships, and very definite objects to serve. They have long occupied a useful and honorable place in our democracy, command the respect of all, and have made worthwhile contributions to society as a whole. Members of such bodies are handed together, as a rule, in support of some great principle to which they are intensely devoted.

There are other organizations which come into being under the stress of temporarily prevailing conditions, and when those conditions change and pass away, these organizations pass out of existence, some having exerted a beneficial influence in the direction of reform and progress; others leaving little but a trail of disillusionment and loss behind them.

It would be impossible to even list, let alone classify, the organizations now in existence making appeal for the support of the public, and it is not the intention of this article to make any such attempt. Rather at this time it is proposed to direct attention to one particular organization, to which no great publicity has been given in past years, which has been engaged in quietly, but none the less effectively, promoting a cause in which the people of Canada ought to take a very keen and active interest. On former occasions the attention of readers of this column has been drawn to other worthwhile organizations, consequently in now singling out one specific organization for a word of commendation we are making no new departure.

The organization now referred to—possibly we should refer to it in the plural and say organizations—are the Fish and Game clubs or leagues of the various provinces. These organizations are province-wide, not confined to sportsmen alone, but wide open to the naturalist and all lovers of wild life, whether they hunt with a gun or a camera, or the noblest of all scientist, for, in the final analysis, the interests of these are common to all.

The objects of these organizations are to promote wild life research; by an educational campaign to instill into the minds of people the cardinal rules and laws of nature, and to give to the public the knowledge of the human element, where necessary, in order that the happiness which comes from plenty can continue to exist; to secure the passage of the necessary laws to prevent extinction of declining species and to ensure the right observance of these laws; to endeavor to maintain the necessary surface water supply, natural cover, trees and food conducive to a bountiful supply of useful wild life, and to control or eliminate those of its elements which threaten its continued existence.

From this abbreviated outline of objects it will be seen that, in promoting them, these organizations are likewise promoting the welfare of all, irrespective of whether they are directly interested in the preservation of wild bird and animal life or not. For example, agriculturists and livestock men, in recent years, have seen the wisdom and necessity of conserving surface water supplies brought close home to them. Equally so, is the wisdom and necessity of protecting trees from wholesale destruction in order that one of the main sources of surface water supplies should not likewise be destroyed.

As a people we have devoted far too little thought and study to the many forces and factors which have helped to make this world a habitable, productive and beautiful land, and we have proceeded in our ignorance to do many things which have worked to our own injury with dire results and at a tremendous cost and enormous loss to ourselves and our country. We must work with nature with knowledge and understanding, not in direct opposition to nature, if we are to survive and prosper.

Apart, therefore from the attractiveness which an abundance and great variety of wild animal, bird and fish life gives to any country, the natural conditions which make wild life possible, and which likewise the conditions which give beauty to a country and provide what may be regarded as the basic foundation upon which the productivity of the land rests, for without water and natural shelter the land would become a desert.

For these reasons, among others, Canadians should support organizations like the Fish and Game Clubs, if not by enrollment as active members therein, at least by extending their sympathy, support, and co-operation in achieving the objects for which such organizations exist. In a word, every Canadian should be a protector of Canada's wild life, and alert and ready to assist in maintaining those natural conditions which alone make wild life possible.

Must Import Grain

Manchuria Will Require Extra Supplies To Feed Populace

For the first time in many years, Manchuria will, this year, have to import grain in order to keep its own 30,000,000 people fed.

Because of lack of rain, it is feared that this year's crops of millet and other grains will be a failure, except in favored districts, and already the government of Manchukuo has made arrangements to import 50,000 tons of rice from Saigon, Hongkong and Bangkok. Estimated large purchases are contemplated.

The people of Manchuria are not rice eaters, like the Chinese farther south. They subsist normally upon mostly millet and kaoliang, a species of maize.

A WORLD OF FLAVOR

WADSWORTH'S DOUBLE MINT CHOCOLATE

ENSURES BREADTH SWEETNESS

WADSWORTH'S DOUBLE MINT CHOCOLATE

ENSURES BREADTH SWEETNESS

WADSWORTH'S DOUBLE MINT CHOCOLATE

ENSURES BREADTH SWEETNESS

WADSWORTH'S DOUBLE MINT CHOCOLATE

ENSURES BREADTH SWEETNESS

WADSWORTH'S DOUBLE MINT CHOCOLATE

ENSURES BREADTH SWEETNESS

Latest Method Detects

Fingerprints On Cloth

Will Preserve Them Indefinitely After They Are Found

A new technique capable of developing fingerprints left on cloth—much as a magnet negative is developed—has been added to the New York police department's bag of tricks.

The method, an indirect product of the Hauptmann case, includes the important accomplishment of preserving the original prints after they are found. Chemical baths bring out and fix the prints.

Shortly after the Lindbergh baby was kidnapped, Dr. Erastus M. Hudson, a specialist in body chemistry who makes fingerprints a hobby, was called to Hopewell, N.J., to examine the ladder used in the crime.

Using an iodine gas process, he found 500 prints where police had found none with the old powder-developing method. Incidentally, none of the prints was identified.

Dr. Hudson was invited to direct the New York police department's crime-fighting research in this field. The successful use of silver nitrate solutions on bleached linen and other cloths of light shade, and calcium sulphide on darker fabrics followed.

The treatment brings chemical transformation of body salts in the wax of which fingerprints are made, causing the tiny lines to become apparent to the eye. The prints may be several years old.

The new technique is superior to the currently widespread method of dusting suspected surfaces with colored powder, it was said, because the powdering is effective only when the wax is fresh.

Strange Inventions

Weird Array Of Gadgets At Chicago Congress

Termed by their own president as "the weirdest gadgets of the 34th annual national inventors congress brought to Chicago a strange array of things, many of them of the most unusual kind, including a miniature display of Saint John river and part of the harbor with tiny ships anchored within, and a group of 14 pictures of sailing vessels famous in the early days of Saint John.

At Union station the latest steam-locomotives were on exhibition in their "Sunday best," while at Saint John airport a fleet of Canada's speediest and most up-to-date aeroplanes was shown.

If biddy lays an egg she automatically releases a latch which allows her to stroll out into the yard where the layers flock. No eggs? The only door open to biddy is the one which permits her to enter another yard which big, big men come to gather chickens for market.

"Many inventors are nuts, as I am," said Albert G. Burns, of Oakland, Cal., president of the congress. "But the nuts who develop ideas which generate ideas which develop into inventions."

The rubber shoe line sector also was the "hulibay basinet" which, at the turn of an electric switch, provides remote control rocking for baby.

Grading Rock Wheat

To Indemnify Grain Elevators For Loss Sustained

An appropriation of \$150,000 appeared in supplementary estimates tabled in the House of Commons, to indemnify grain elevators which may suffer loss through the separate grading of rock wheat. The force on August 1, 1935, and the regulation was effected in an amendment to the Canada Grain Act passed last year.

Supplementary estimates amounting to \$16,382,978 were introduced by Finance Minister E. N. Rhodes. Outside of additional appropriations for public works, the department, securing the largest votes is national defence, for which more than \$3,000,000 is asked.

Battles With Reptile

Noted Traveller Seizes Pure Specimen Of King Cobra

Lawrence T. Griswold, noted anthropologist who has headed a number of expeditions for the Smithsonian Institute and National Zoological Park of Washington, D.C., arrived at Victoria recently with a fine specimen of the king cobra, which he said, nearly took his life.

One night in the Philippine Islands Griswold awakened suddenly to find the giant cobra ready to strike. He diverted its attention by throwing a blanket and then with other members of the party killed it. The reptile measured better than 10 feet in length.

Cummings museum, London, contains an elaborate display of witch's remedies collected from Londoners in the last few years.

Airport Now Obsolete

Thousands Of Dollars Being Spent On Alterations At Croydon

Improvements and extensions costing thousands of dollars are being made to Croydon Aerodrome to cope with the growth in air traffic.

When Croydon was equipped as a main airport at a cost of \$1,500,000 in 1928, it was considered adequate for all London's air services for many years to come.

Since then passenger and goods traffic has increased by over 300 per cent, and air lines radiate to all parts of Europe, the Empire and South America.

In seven years the airport has become too small for its job, although nearly all the home airlines have been transferred to Heston and Essex airports.

The lay-out of the buildings is to be altered and extended to speed up the examination of baggage and passports. Passengers who have flown from Paris in one or half an hour are sometimes held up for 20 minutes for this inspection.

When the alterations are completed in two months passports will be inspected while baggage is unloaded from the aircraft.

Methods of simplifying the loading and unloading of baggage to and from motor coaches will be used.

An Interesting Exhibit

Development Of Transportation Shown In Many Models

From a chart of ancient Rome, the development, up to the present day, of transportation on land, on sea and in the air, was depicted in a transportation exposition at Saint John, N.B.

Hundreds of working models showed the growth of all means of transportation from the crude wheels of long-ago to the vastly improved and more beautiful machines of to-day.

A feature of the exhibit was a miniature display of Saint John river and part of the harbor with tiny ships anchored within, and a group of 14 pictures of sailing vessels famous in the early days of Saint John.

At Union station the latest steam-locomotives were on exhibition in their "Sunday best," while at Saint John airport a fleet of Canada's speediest and most up-to-date aeroplanes was shown.

South Pole Tourist Trade

May Be Winter Sports Playground For Australians In Future

The South Pole, or rather the great ice barrier 700 miles this side of it, is envisioned as the winter sports playground of Australians in the future.

The pole is about 3,100 miles from Melbourne and the barrier 2,400 miles. The imaginative with an eye on the development of safe long-distance air travel, see the tourist of the coming day indulging in snow sports under the shadow of the active volcanoes of Erebus and Terror hunting seal, catching penguins, going kayaking among the bergs and making short morning sled trips "into the blue."

Sir Douglas Mawson, Australian polar explorer, especially has been sketching prospects for development of the Antarctic, including possibilities of initiating a seal fur trade, canning of penguin eggs and the opening of a winter sports ground.

Glider Picked Up Wireless

Wireless messages were received in a glider over Dunstable in mail week for the first time in England. Mr. G. E. Collins, who holds the British distance gliding record, made the experiment, and he said afterwards that it was highly satisfactory.

"Solomon," said Mr. Isaac to his son. "I have decided to ignore your life. Solomon looked up piteously. "Father," he said, "vy must I burn."

BACKACHE

IF you have backache, dizzy spells, headaches, do not neglect your kidneys. Take Gin Pills for prompt relief at the first sign of these symptoms. You will feel better, look better—be better, if your kidneys are functioning properly.

GIN PILLS

FOR THE KIDNEYS

BIG size BIG value BIG satisfaction

BEEN

BEEN

BEEN

BEEN

BEEN

BEEN

BEEN

BEEN

BEEN

BEEN

BEEN

BEEN

BEEN

BEEN

BEEN

BEEN

BEEN

THE Winnipeg Grain Exchange ... and the Farmers.

Measures to Promote Adequate Payments to Grain Producers Consistently Supported and Advocated by the Grain Trade

The opposition of the Winnipeg Grain Exchange and of prominent Grain traders to the Canadian Grain Board Bill, in the form in which it was originally introduced in parliament and sent to a Special Committee, has been made the pretext for representing the Grain Trade as being antagonistic to the interests of the producers.

The provisions in the original Bill for compulsory marketing of grain by a Canadian Grain board, combined with the system of initial payments and participation certificates (that is for a compulsory grain pool) and for the vital confiscation of the property and machinery of the grain trade to the use of the Board, were opposed by the representatives of the Winnipeg Grain Exchange and the trade. But the President of the Exchange and all other members of the Grain Trade who gave evidence before the Special Committee specifically advocated measures to secure reasonable payments to producers, whatever might be the level of international grain prices. It should be emphasized that the Grain Trade representatives were the first witnesses to appear before the Committee.

In his evidence before the Committee on June 20th, Roy W. Milner, president of the Winnipeg Grain Exchange, in an official statement, said:

"As the agents of the producers in the storing, transportation and merchandising of their grain the interest of grain traders, indeed their very existence, depends upon the maintenance of the farmers in as sound and prosperous a condition as can be attained.

"The members of the Exchange are vitally concerned to secure for grain growers the largest possible return for their crops, to develop and maintain the widest and most remunerative markets for their grain and grain products, to keep the costs of handling and merchandising within the most reasonable limits and to assist by the provision of the most efficient and economical machinery for these purposes in meeting the competition offered by other grain producing countries."

"The Winnipeg Grain Exchange realizes the gravity of the present situation but feels that the sooner a policy is adopted of selling our grain crop in the open market at prices that find purchasers in the markets of the world in competition with the grain of other countries the sooner will the present difficulties disappear. In the meantime it may be necessary to subsidize the producer, either by some system of price support or by other means, and in that case the Winnipeg Grain Exchange will continue to co-operate with the Government."

In the course of examination by the Chairman and members of the Committee, Mr. Milner expressed himself as being in favor of subsidizing the producers if world wheat prices declined and of establishing a minimum price to be paid to growers.

James A. Richardson, president of James Richardson & Sons, Limited, said in his evidence:

"If our Government wants to give the farmers financial assistance under existing conditions and I would certainly like to see them do so, then there are several ways that this can be done. I consider it is possible to assure our producer a guaranteed fixed price, but still to permit an open market, so that if our market declined below the fixed price the farmer would get a certificate from the elevator company entitling him to collect the difference between the fixed price and what his wheat actually realized. The farmer might, on the other hand, if thought advisable be paid a direct subsidy. It is a government problem as to how this matter may best be met, but it must be accepted as a fact, that the foreign buyer will continue to pay whatever he can buy the most for his money, and that he will take full advantage of depreciated currencies in certain parts of the world, and it is quite futile to try and induce him to subsidize citizens of other countries.

"I would rather like to see the farmer assured of a fixed minimum price, that would give him some protection against depreciated currencies of the southern hemisphere, and a board with authority to stabilize influences in the market if they thought it were necessary, and to feed out our surplus wheat as and when the market would take it, and to try to allow the trade the largest possible freedom and to act as a stabilizing factor, as an insurance and safety factor; to operate largely in that way would depend, of course, a good deal on good judgment being employed."

The evidence of Sidney T. Smith, president, Reliance Grain Co., Limited, was as follows:

"It would, in my opinion, be a good idea to establish a fixed minimum price and if wheat reaches that figure and there were no other buyers the government agency should take the wheat offered, but would continue to sell wheat at international prices and if the international price were higher than the minimum price the Board would, of course, not require to make purchases. I do not suggest that this Board attempt to dispose of the accumulation of the past five six years by dumping it on the market and thereby risk a chaotic break in prices, but I suggest that there be a stabilization policy through the open market and that this surplus wheat be fed into the market from time to time as conditions may permit."

Robert McKee, General Manager, Canada Grain Export Company, representing the Vancouver Grain Exchange, said:

"We recognize further that until private traders shall have been encouraged to resume active trading in wheat in forward positions as was done prior to the government's participation in the market, some market support from time to time may be necessary to handle smoothly the large crop without unreasonable price declines."

Every representative of the Grain Trade urged the giving of assistance to wheat producers if the international price level were disadvantageous to them. They were unanimous in expressing approval, if the Special Committee and Parliament saw fit to adopt them, of the proposals ultimately embodied in the Canadian Grain Board Act for the payment of a minimum price to farmers, the continuance in operation of the existing grain marketing machinery and the gradual liquidation of the Canadian wheat surplus. These proposals were accepted by Parliament largely on recommendation of the Grain Trade, the compulsory features originally proposed being held from operation until made effective by proclamation.

No attempt to represent the Winnipeg Grain Exchange and its members as antagonistic to the producers' interest can be successful in face of the adoption by Parliament of these measures and of the evidence given by the representatives of the Exchange and the Grain Trade, as quoted above from official record.

THE WINNIPEG GRAIN EXCHANGE

Bow Valley Resource Independent.

Subscription—\$2.00 a year in Canada, \$2.50 in the United States. Published every Thursday morning at Arrowwood, Alberta.

All advertising and changes of copy must be in our hands by Wednesday noon. Advertising rates furnished on request.

NORMAN G. CARY.

Additional Locals

(Continued from page 1)

Joan Kernaghman of Langdon is visiting at the home of her Uncle and Aunt, Mr. and Mrs. R. H. Anderson.

Mr and Mrs. J. Mackie and family of Carleton were Arrowwood visitors on Saturday. Miss Clara Beagle returned with them for a two weeks holiday.

Mr. and Mrs. J. P. Beagle and family and Mr. and Mrs. J. S. Culp were visitors to the former's uncle at Leithbridge. Jack reports that the crops around Arrowwood are better than any noticed to the south.

The High River Times reports that at the last meeting of the Dinton Council, the necessary grant for grading the road from Lyle's corner to the gravel was voted on and passed if this road could then be gravelled it would be a great improvement to the Arrowwood district.

Canada Year Book

(Continued from page 1)

analysis of provincial revenues, expenditures, assets and liabilities on the basis agreed upon at the Dominion Provincial Conference of 1933; additional material regarding national income is also included in this chapter. The Currency and Banking Chapter includes a description of the Bank of Canada and a classification of bank loans by industries and of deposits by amounts. In the Miscellaneous Administration Chapter there appears a study of liquor control, liquor sales and revenues arising therefrom, and the concluding chapter lists the honors and awards made by His Majesty the King to Canadian subjects from the resumption of the granting of titles in Canada (in January, 1934) to June, 1935.

The volume is illustrated by many maps and diagrams and the latest available data are everywhere included. Immigration and trade statistics for the fiscal year 1934-35 and dairying statistics, which it was not possible to include in Chapter VIII when this was being printed, will be found in the Appendices.

Owing to the urgent need for economy in the distribution of Government publications it has become necessary to make a charge to all individuals receiving the Canada Year Book. Persons requiring the Year Book may obtain it from the King's Printer, Ottawa, as long as the supply lasts at the price of \$1.50, which covers merely the cost of paper, printing and binding. By a special concession, ministers of religion, bona fide students and school teachers may obtain copies at the nominal price of 50c each.

Arrowwood United Church

Rev. J. N. Wilkinson, Minister

No Church School during July

11.45 a.m. Morning Worship

**Let Us Supply You
With Your**

Printing Requirements

**Bow Valley Resource
Arrowwood**

E. D. ARCHAMBAULT Barber - Arrowwood

Patronize Home Industry and
Keep the Money in Our
Own Town

Arrowwood Barber Shop

It is better to have insurance and not need it than to need it and not have it. See Omer Larsen

TRAIN SCHEDULE AT GLEICHEN

No. 1 Westbound	8.25 p.m.
No. 2 Westbound	8.45 a.m.
No. 3 Eastbound	4.31 a.m.
No. 4 Eastbound	7.18 p.m.

West bound, Tues, Thurs, 1 pm
East bound, Wed, Fri, 1.30 pm

MRS. E. LEWENDON

Licensed Nursing Home
Moderate Rates

ARROWWOOD - - ALTA.

Clocks, Watches, Spectacles,
Sewing Machines
Typewriters and Gramophones

Cleaned and Repaired by
an Expert workman with
40 years' experience in
Electricity, Etc.

If you are contemplating the purchase
of a new watch, see me before doing so.
— A. ANDERSON
Jeweler Arrowwood

WAGIN' TUNG

Vol. 4, No. 46. Arrowwood, July 18, 1935. Items for 'Thot



The 1935 Ford V-8

is acclaimed by everyone for its stunning beauty, luxurious upholstery and smart appointments. Beneath shimmering beauty is Gibraltar-like strength and safety—a welded-into-one-piece solid steel body. The extremely strong X-type frame of last year has been further strengthened. The brakes are more powerful and operate with less pedal pressure. Big Air-Balloon tires give more road contact and resist tire roll on fast corners. De Luxe models are equipped with Safety Glass all around—at no extra cost.

Our new SPECIAL WHITE GAS is a refined product and is meeting with general approval -- at a new low price.

Autolene Oils, the life-saver of gas engines—a weight for every purpose at attractive prices.

Good Equipment Makes a Good Farmer Better

Larsen Implements

"House of Service"

ARROWWOOD and MOSSELGHE